



BIG MAC STUFFED POTATOES

INGREDIENTS

Potatoes

- 4 large russet potatoes, washed and dried
- 2 Tbsp olive oil
- Salt & pepper

Filling

- 1 Tbsp olive oil
- 1 small yellow onion, finely diced
- 1 clove garlic, minced
- 1 pound ground beef (substitutes: chicken, turkey, lentils or vegetarian crumbles)
- Salt & pepper
- ¼ cup ketchup
- 1 Tbsp yellow mustard
- 2 tsp Worcestershire sauce
- Shredded Cheese of your choice (I used Co-Jack)

Special Sauce

- ½ cup mayonnaise (or veganaise)
- 1 heaping Tbsp ketchup
- 2 tsp pickle relish (either sweet or dill relish will work!)
- 1 tsp white vinegar
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 tsp paprika
- Salt & pepper to taste

Toppings: cooked bacon, chopped tomatoes, dill pickles, shredded iceberg lettuce or cabbage

INSTRUCTIONS

1. **Bake the potatoes:** Scrub the potatoes clean. Pierce a few times with the tines of a fork, rub with olive oil, salt and pepper, and bake in a 425°F oven for about an hour until the potatoes are cooked through.
2. **Make the special sauce:** Combine all sauce ingredients in a small mixing bowl. Whisk to combine. Taste and adjust seasoning. Keep in the refrigerator until ready to use.

3. **Cook the filling:** Heat olive oil in a large skillet over medium heat. Add onions and sauté until soft and translucent, about 4 minutes. Add the garlic and sauté until fragrant, about 1 minute. Add the ground beef and season with salt and pepper. Cook until browned and cooked through, about 5-7 minutes. Reduce heat to low and use a slotted spoon to remove beef/onion mixture to a clean bowl. Drain the fat from skillet and return beef/onion mixture to skillet. Add the ketchup, mustard and Worcestershire sauce. Stir to combine.
4. **Stuff the potatoes:** Set oven temperature to Broil. Split open each cooked potato by making a deep slit lengthwise, along the top, without cutting all the way through. Use hands to gently push ends of potatoes inwards to open the potato. Scoop out about 2 tablespoons of the flesh and reserve for another use (I usually save for my lunch the next day!). Stuff each potato with the meat mixture and top with shredded cheese. Transfer potato back to the now empty baking dish. Broil for 2-4 minutes, or until cheese is melted.
5. **Top the potatoes:** Top evenly with bacon, tomatoes, pickles, lettuce, or whatever toppings you like. Top with special sauce. Serve immediately.